

Organic Rolls using ORGANIC-FRIMAT

RECIPE SERVICE

Organic wheat flour	10.000 kg
ORGANIC-FRIMAT	0.200 kg
Salt	0.200 kg
Yeast	0.300 kg
Water, approx.	5.700 kg
<hr/> Total weight	<hr/> 16.400 kg

Mixing time:	5 + 10 minutes (spiral mixer)
Dough temperature:	26° C
1 st Intermediate proof:	15 minutes
Scaling weight:	2.100 kg/30 pieces
2 nd Intermediate proof:	15 minutes
Processing:	as desired
Final proof:	50 – 60 minutes
Baking temperature:	240° C
Baking time:	18 – 20 minutes

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